



Massimago Valpolicella Duca Fedele

Overview

- Valpolicella is one of the most historic wine regions of northeastern Italy, and Duca Fedele captures its approachable, everyday expression with clarity and charm. Made from traditional local varieties such as Corvina, Rondinella, and Molinara, this wine reflects the freshness and vibrancy of the Valpolicella hills.

Appellation: Valpolicella DOC

Varietals: 65% Corvina, 30% Corvinone, 5% Rondinella.

Type: Red, dry.

Winemaking and Vineyard Notes

Production: 18,000 bottles

Location: Massimago estate, Val di Mezzane valley (Eastern Valpolicella).

Vinification: The grapes are hand harvested and fermented immediately, without having undergone any type of drying. During the fermentation, cold maceration continues for 4 days which enhances the flavor.

Aging: Aged for about 6 months in steel tanks on fine lees and is then filtered and bottled. The wine is fruit driven and reflects the characteristics of the land.

Soil: Mezzane di Sotto – Limestone, clay-marly soil.

Process: Process and experimentation: Massimago limits the use of sulphites. Every year we start new experiments with the Oenology departments of the Universities of Milan and Conegliano (Padua).

Tasting Notes

Color: Bright red ruby with very clean, clear, deep rose glints.

Bouquet: A fruity aroma with hints of strawberries, cherries and a light blend of balsamic bay leaf, and white pepper on the very long finish.

Palate: Strawberry, cherry, dried herbs, vibrant and balanced acidity, combined with light tannins. A light-bodied wine that goes great with food.

Alcohol: 12%

Serving Temperature: Chilled, 16 to 18° C (60 to 64° F).

Food Pairing

Perfect for light fare or a nice balance with heavier foods. White meat, poultry, roasted chicken, veal stew, aged cheeses. Pizza, pasta, Spicy asian cuisine, Iranian stews, American BBQ, burgers, cured hams, roasted ham, and sausages.



Massimago is derived from the Latin “Maximum Agium” which means the maximum level of well-being. The estate, in the Mezzane Valley in Valpolicella, has been owned by the Cracco family since 1883. In 2003, winemaker Camilla Rossi Chauvenet became the guardian and creator of Massimago. She took over her mother’s vineyards and started a winery from scratch. At one point, she had to sell the car to afford a tractor. It is only an indomitable will that has brought her to where she is today. The property was fully certified organic in 2014. Today, Camilla and Massimago is recognized as one of the region’s best producers.